Dkt. 267.011US1

Serial Number: 09/702068

Filing Date: October 30, 2000

Enzymatic Treatment of Whey Proteins for the Production of Antihypertensive Peptides and the Resulting Products

IN THE CLAIMS

Please amend the claims as follows.

- (Currently Amended) A process for preparing an angiotensin-converting enzyme (ACE)-1. inhibiting composition comprising:
- (a) preparing an aqueous solution of a whey protein fraction and a proteolytic enzyme, wherein the proteolytic enzyme is trypsin;
- (b) holding said solution under conditions effective for reaction to partially hydrolyze said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity;
 - (c) stopping the reaction; and
- (d) drying said hydrolysate to provide the ACE-inhibiting composition, wherein said composition comprises a mixture of peptides having following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
> 5000	50 - 55%
2000 - 5000	<u>15 - 20%</u>
< 2000	<u>30 - 35%</u> .

- (Currently Amended) A The process according to claim 1 wherein the proteolytic 2. enzyme trypsin is inactivated following hydrolysis.
- (Currently Amended) A The process according to claim 1 wherein the proteclytic 3. enzyme trypsin is inactivated by heating following hydrolysis.
- (Canceled). 4.

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(Currently Amended) An ACE-inhibiting composition as prepared according to claim 1 5. that comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
> 5000	<u>50 - 55%</u>
<u> 2000 - 5000</u>	15 - 20%
< 2000	<u>30 - 35%</u> .

(Withdrawn) A treatment regimen for a mammal to inhibit angiotensin-converting 6. enzyme (ACE), said regimen comprising:

orally administering to the mammal, the composition of claim 5 or 32 in amounts and at intervals effective to inhibit reduce ACE activity.

- 7. (Canceled)
- (Currently Amended) A The process according to claim 1, wherein said whey protein 8. fraction is a whey protein isolate.
- (Currently Amended) A The process according to claim 1, wherein said reaction is 9. stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.
- (Currently Amended) A The process according to claim 1, wherein said whey protein 10. fraction is produced by ion exchange and is characterized by a protein content of at least 94% and an ash content of less than 3%.

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- (Currently Amended) A The process according to claim 10, wherein said reaction is 11. stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.
- (Currently Amended) A process for preparing an angiotensin-converting enzyme (ACE)-12. inhibiting composition comprising:
- (a) preparing an aqueous solution of a whey protein fraction produced by ion exchange and a proteolytic enzyme, wherein the proteolytic enzyme is trypsin;
- (b) holding said solution under conditions effective for reaction to partially hydrolyze said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity;
- (c) stopping the reaction when a degree of hydrolysis is reached within the range of from 5.5 to 6.5%, wherein said hydrolysate comprises a mixture of peptides having is characterized by the following Molecular Weight Profile, as determined by HPLC (HPLC)

Range (Daltons)	Soluble Peptides	
> 5000	50 - 55%	
2000 - 5000	: 15 - 20%	
< 2000	30 - 35%; and	

- (d) drying said hydrolysate to provide the ACE-inhibiting composition.
- (Currently Amended) A process for preparing an angiotensin-converting enzyme (ACE)-13. inhibiting composition comprising:
- a) preparing an aqueous solution of trypsin and a whey protein fraction, prepared by ion exchange processing and characterized by a protein content of at least 94% and an ash content of less than 3%, and trypsin;
- b) holding said aqueous solution under conditions effective for reaction to partially hydrolyze said whey protein fraction to provide a hydrolysate;

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c) stopping said reaction to provide a hydrolysate solution; and

d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition, wherein said composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
> 5000	<u>50 - 55%</u>
<u> 2000 - 5000</u>	<u>15 - 20%</u>
< 2000	<u>30 - 35%</u> .

14. (Canceled)

- (Currently Amended) A The process according to claim 13, wherein said reaction is 15. stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.
- (Currently Amended) A The process according to claim 1 or 12, wherein the whey 16. protein fraction has an ash content of <3%.
- (Currently Amended) A The process according to claim 1, 12, or 13, wherein the whey 17. protein fraction has a mineral content of calcium of 15-20 meq/kg.
- (Currently Amended) A The process according to claim 1, 12, or 13, wherein the whey 18. protein fraction has a mineral content of magnesium of <1 meq/kg.
- (Currently Amended) A The process according to claim 1 or 12, wherein the whey 19. protein fraction has a protein content of at least 35%.

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- (Currently Amended) A The process according to claim 1 or 12, wherein the whey 20. protein fraction has a protein content that varies by 0 to 25% from 97.5 ± 1.0%.
- (Currently Amended) A The process according to claim 1 or 12, wherein the whey 21. protein fraction has a protein content that varies by 5 to 10% from 97.5 ± 1.0%.
- (Currently Amended) A The process according to claim 1, 12, or 13, wherein the whey 22. protein fraction has a protein content that varies less than 5% from 97.5 \pm 1.0%.
- (Currently Amended) A The process according to claim I, 12, or 13, wherein the whey 23. protein fraction has a protein content of 97.5 ± 1.0%.
- (Currently Amended) A The process according to claim 1, 12, or 13, wherein the whey 24. protein fraction is characterized as follows:

Analysis	Specification	Typical Range
Moisture (%)	5.0 max	4.7 ± 0.2
Protein, dry basis (N x 6.38)(%)	95.0 min.	97.5 ± 1.0
Fat (%)	1.0 max	0.6 ± 0.2
Ash (%)	3.0 max	1.7 ± 0.3
Lactose (%)	1.0 max	<0.5
pН	6.7 - 7.5	7.0 ± 0.2 .

(Currently Amended) A The process according to claim 12 or 13, wherein the whey 25. protein fraction is a whey protein isolate.

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- (Currently Amended) A The process according to claim 1, 12, or 13, wherein the 26. proteolytic enzyme trypsin is porcine trypsin.
- (Currently Amended) A The process according to claim 1, 12, or 13, further comprising 27. concentrating said hydrolysate.
- (Currently Amended) A The process according to claim 1 or 12, wherein the hydrolysate 28. is spray-dried.
- (Currently Amended) A The process according to claim 1, wherein the whey protein 29. fraction is prepared by ion-exchange processing.
- (Currently Amended) A The process according to claim 1, wherein said reaction is **30**. stopped when the degree of hydrolysis is within the range of from 11.0-12.5%.
- (Currently Amended) A The process according to claim 1, wherein said reaction is 31. stopped when the degree of hydrolysis is within the range of from 19.5-20.5%.
- (Currently Amended) An ACE-inhibiting composition as prepared according to claim 12 32 or 13-12, 13, 32 or 33 that comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
> 5000	<u>50 - 55%</u>
2000 - 5000	<u>15 - 20%</u>
< 2000	<u>30 - 35%</u> .

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(Cancelled) 33.

- (Currently Amended) A process for preparing an angiotensin-converting enzyme (ACE)-34. inhibiting composition comprising:
 - a) preparing an aqueous solution of a whey protein isolate and trypsin;
- b) holding said aqueous solution under conditions effective for reaction to partially hydrolyze said whey protein isolate;
 - c) stopping said reaction to provide a hydrolysate solution; and
- d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition, wherein the composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
> 5000	<u>50 - 55%</u>
<u> 2000 - 5000</u>	15 - 20%
< <u>2000</u>	<u>30 - 35%</u> .

- (Currently Amended) A The process according to claim 34, wherein the whey protein 35. isolate has a protein content that varies by 0 to 25% from 97.5%.
- (Currently Amended) A The process according to claim 34, wherein the whey protein 36. isolate has a protein content of at least 94%.
- (Previously Presented) The process according to claim 34, wherein the whey protein 37. isolate contains at least 70% β-lactoglobulin.

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(Previously Presented) The process according to claim 37, wherein the whey protein 38. isolate contains at least 80% β -lactoglobulin.

(Previously Presented) The process according to claim 38, wherein the whey protein 39. isolate contains about 91% β-lactoglobulin.